DEAN

TC25 Countertop Gas Fryer

Project _____

Item _____

Quantity _____

CSI Section 11400 _____

Approval _____

Date _____

TC25 Countertop Gas Fryer

Models

☐ TC25

TC25 Countertop gas fryer shown: standard with 72,000 BTY (18,136 kCal) (21 kW) burners and 25 lbs. (14 L) oil capacity

Standard Features

- Mild steel fry vessel
- Stainless steel basket hanger
- Stainless steel front/sides
- Millivolt pilot system
- Cool zone fry vessel construction
- 2 fry baskets

Options & Accessories

☐ Two or more fryers can be batteried together with rear gas manifold

☐ Stainless steel vessel

Specifications

Lowest working height in a gas countertop fryer. High-Performance, Low-Profile Fryer Designed For All-Purpose Frying.

DEAN'S low-profile countertop gas fryers are designed for high production frying and sized to permit convenient replacement of low production units. The work height allows uniform integration with other countertop equipment for an attractive, functional kitchen lineup.

TC-25 Millivolt Pilot System with a 25-lb. (14 L) oil capacity, 13.75" x 14" (34.9 x 35 cm) cooking area and 72,000 BTU/hr. (18,136 kcal) (21 kW) input.

Make the most of your energy dollars with Dean's exclusive Thermo-Tubes with controlled flow tube diffusers. These are designed to maximize heat absorption, allowing less energy to go unused through the vent, resulting in:
+ Quick heat-up time.
+ Low idle cost per hour during slow periods.
+ Low gas consumption per load of product cooked.

Preserve the life of costly oil. Dean's large cool zone is designed to trap debris under the cooking area, preventing the carbonization of food particles, thus preventing oil contamination. Ideal for heavy sediment applications.

Assure rapid recovery - Dean's accurate mechanical thermostat eliminates "loss-time" waiting between loads.

Invest in a built-to-last product - Dean fryers achieve long and dependable life through simplicity of design. Specially designed burners keep maintenance to a minimum. Stainless steel front, door and sides are standard.

NSF

DESIGN CERTIFIED

ISO 9001:2000

QMI REGISTERED

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Bulletin No. 830-0004 7/06

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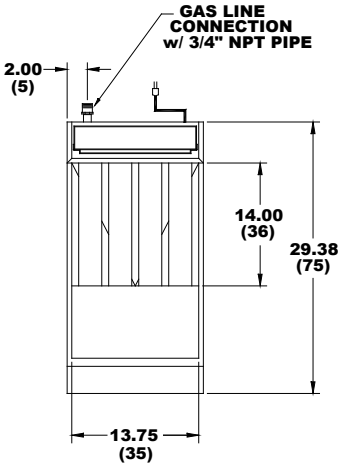
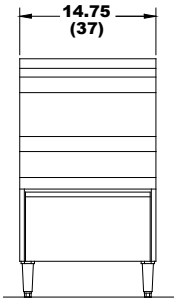
Enodis

TC25 Countertop Gas Fryer

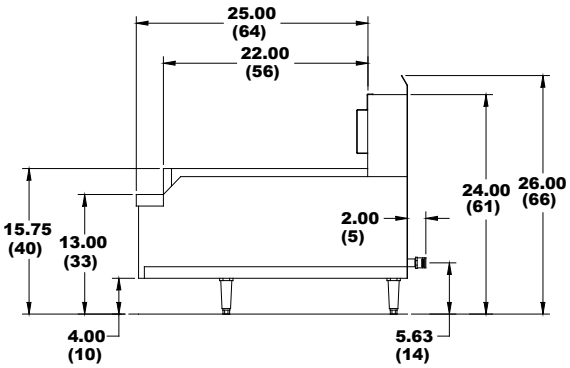
INCHES
(cm)



TOP VIEW



FRONT VIEW



SIDE VIEW

DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE (CM)				DRAIN VALVE (CM)	NO. OF TUBES	FRYING AREA	SHIPPING lbs./cu. ft. (kg/m³)
		WIDTH	DEPTH	OVERALL HEIGHT	WORK HEIGHT				
TC25	25 lbs. (14 liters)	14.75″ (37)	29.38″ 75)	24″ (61)	15.75″ (40)	1″ (2.5)	4	13.75″ x 14″ (34.9 x 35)	140 lbs./15 (63/0,42)

POWER REQUIREMENTS

NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
72,000 BTU/hr. (18,136 kCal) (21 kW)	3/4″ N.P.T. regulator not required	Millivolt

SHORT TERM SPECIFICATION

Shall be DEAN Model TC25 Dim. 14.75″ wide, 25# (14L) oil capacity requiring 72,000 BTU natural or LP gas input (3/4″ N.P.T. connection) and mechanical controls..

ORDERING DATA

Please specify:
Natural or propane gas
Altitude -- if above 2000 ft. (610 m)

DO NOT CURB MOUNT

Model #_____
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We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.